



个人佳肴套餐 Extraordinaire Individual Sets

RM 198

每位 / per person

麻酱脆生蚝伴风味冰菜  
crispy oyster with sesame sauce  
& japanese icy vegetable

干贝鲜花胶滋补炖汤  
double-boiled fresh fish maw  
with dried scallop health soup

顺德海参鹅掌  
shunde braised sea cucumber  
with goose web

杨枝手扒鸡  
crispy shatin chicken with pomelo sauce

原粒6头鲍鱼蒜香炒饭  
whole 6-head abalone garlic fried rice

桂花茶龟苓膏  
'kwai lin ko' with osmanthus

RM 248

每位 / per person

多吉多利脆鳕鱼  
deep-fried cod fish in whole orange

鲜带蟹皇羹  
braised scallop, crab meat  
& crab roe bisque

顺德原粒4头鲍鱼伴石玉  
shunde braised whole 4-head abalone with  
beancurd

锅烧汁姜片九节虾  
claypot large prawn  
with ginger & chef's special sauce

脆米软壳蟹黑白炒饭  
fried rice with soft shell crab & crispy rice

万星甫冻  
lemongrass jelly

RM 358

每位 / per person

鹅肝脆扇贝  
teriyaki sauce foie gras & stuffed scallop

干贝花胶鲨鱼骨汤  
double-boiled fish maw & dried scallop  
in shark's bone soup

顺德原粒3头鲍鱼  
伴日本花菇  
shunde braised whole 3-head abalone  
with japanese mushroom

锅仔煎牛柳  
pan-fried beef fillet

鱼赐卤肉油渣捞粗面  
golden noodles with stewed meat  
& pork lard cracker

雪山杨枝甘露  
chilled mango cream with sago & ice cream

RM 468

每位 / per person

黑松露北海道带子皇  
hokkaido scallop with black truffle

椰皇烩官燕  
braised seafood & bird's nest bisque  
in coconut

顺德原粒2头鲍鱼  
shunde braised whole 2-head abalone

炭烧皇子鸭腩伴话番茄  
bbq duck drumstick  
with preserved tomato

黄椒酱蒸大生虾  
steamed fresh water prawn  
with yellow pepper sauce

杏仁露汤丸  
glutinous rice dumpling in almond cream



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## 特别精选佳肴套餐 Chef's Special Recommended Set

**RM 988**

供六位用/ for 6 pax

餐前两小碟

the han room's three appetizers

鲜虾丸子 deep-fried fresh prawn ball  
椒盐带子饼 salt & pepper scallop cake

古法蟹皇赐 (每人每)

braised crab meat & crab roe golden soup (individual serving)

顺德浓汁原粒 4 头鲍鱼伴石玉

shunde braised whole 4-head abalone with beancurd

酸辣三鲜蒸深海龙趸

steamed deep-sea garoupa with seafood in hot & sour golden broth

金牌福建面

fried hokkien noodles

雪山杨枝甘露

chilled mango cream with sago & ice cream

滿漢城酒家  
THE HAN ROOM

- 只限堂享用 ● For hall dine-in only
- 不接受任何礼券和折扣 ● Not applicable with vouchers & further discount
- 不可换取港城会员籍积分 ● Not applicable for Oriental Cuisine Club earning of point
- 菜肴可能会根据食材的供应情况进行更换 ● Dishes may be substituted subject to availability of ingredients.
- 菜单价格须另加 6% SST 和 10% 服务费 ● Prices subject to 6% SST & 10% Service Charge

3rd Floor, The Gardens Mall, KL Tel: 03-2284 8833



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经典佳肴套餐 Special Gourmet Sets

RM 1,688

每席供十位 / per table of 10 pax

- 至尊三元及第拼 the han room's three treasures
彩虹龙须枣 crispy dragon beard roll
宝盞 XO 酱炒虾球 stir-fried prawn medallions with xo sauce
银针鱼伴冰菜风味蔬 crispy silver fish & refreshing ice vegetables
古法蟹皇赐 braised crab meat & crab roe golden soup
汕头蒸老虎斑 steamed tiger garoupa shantou style
锅焗葱烧鸡 roast chicken topped with minced ginger
双笋炒加拿大带子 stir-fried canadian scallop with celtuce & asparagus
家乡烧肉炒冷饭 fried rice with roast pork village style
山洛芦荟冻 chilled aloe-vera with dried longan
日本麻糍伴千层马来糕 japanese peanut mochi & thousand layered cake

RM 1,988

每席供十位 / per table of 10 pax

- 精选四式拼盆 the han room's four platter
鞑蹄伴海蜇 pork trotter & jellyfish
鲜虾丸子 deep-fried prawn ball
椒盐带子饼 salt & pepper scallop cake
麻酱牛油果软壳蟹风味蔬 soft shell crab with sesame dressing & avocado garden greens
花胶干贝炖鲨鱼骨汤 (每人每) double-boiled fish maw & dried scallop in shark's bone soup (individual serving)
原粒5头鲍鱼伴鹅掌 braised whole 5-head abalone with goose web
芭蕉老酱西班牙排骨 iberico pork ribs in banana leaf
古法啫啫深海龙趸煲 claypot traditional style aberdeen sizzling deep-sea garoupa
姜葱南美海虾捞生面 egg noodles with sea prawn, ginger & spring onion
红莲蜜影 double-boiled honeydew with snow fungus
播沙汤丸伴芝麻南瓜饼 glutinous rice dumpling with sesame seed & red bean paste pumpkin pancake

RM 2,388

每席供十位 / per table of 10 pax

- 贵妃荔枝树伴灯影沙律蟹柳球 lychee tree treasure & crab stick ball with salad in pani puri
加州玉簪带子泰式煲仔羹 (每人每) claypot thai style canadian scallop bisque (individual serving)
锦绣红袍 bbq suckling pig with butterfly buns
酸辣三鲜蒸杉斑 steamed ocean garoupa with seafood in hot & sour golden broth
椒盐乳猪件 (二度) salt & pepper piglet meat (2nd course)
金银蛋扒时蔬 seasonal vegetable with three varieties eggs
金稻蒸生虾 steamed fresh water prawn with glutinous rice
桃胶炖六宝 double-boiled six treasures with peach resin
竹炭流沙包伴杭式马蹄桂花糕 charcoal custard bun & water chestnut osmanthus jelly

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## 经典佳肴套餐 Special Gourmet Sets

RM 2,988

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滿漢城三宝拼  
the han room's three treasure

原粒 5 头鲍鱼佛跳墙 (每人每)  
whole 5-head abalone monk jump over the wall  
(individual serving)

上海小黄鱼伴话梅番茄  
deep-fried yellow corvina with preserved tomato

怀旧干煎原只生虾  
traditional style pan-fried whole fresh water prawn

顺德百花带子伴鹅掌  
shunde braised stuffed scallop & goose web

豉味西班牙猪中肉河粉  
'hor fun' with iberico pork & black bean sauce

冰镇雪梨桃胶  
chilled peach resin with snow pear

水晶夏威夷果仁寿桃包伴香芒麻糍  
crystal longevity bun with macadamia nuts  
& mango mochi

RM 3,688

每席供十位 / per table of 10 pax

鹅肝煎鹅肝  
pan-fried foie gras with portobello mushroom

滿漢城宝中宝 (每人每)  
the han room's imperial rejuvenation soup  
(individual serving)

顺德浓汁原粒 3 头鲍鱼  
shunde braised whole 3-head abalone

清蒸砂拉越白金巴丁鱼  
steamed sarawak platinum patin with superior soy sauce

鸿运葡式乳猪伴冻柠汁  
roast suckling pig-finest macau style  
served with chilled citrus juice

香茅明虾粉丝煲  
claypot king prawn with glass noodles & lemongrass

缤纷香茅燕窝冻  
bird's nest lemongrass infusion  
with basil seeds & mixed fruits

花心萝卜  
peanut lava carrot

RM 5,688

每席供十位 / per table of 10 pax

\*\*须提前一天预订

\*\*reservations are required at least one day in advance

沙律双龙献宝  
duo supreme dragon treasure

原鼎八宝大冬瓜盅  
double-boiled eight treasure soup in whole winter melon

红烧原粒 2 头鲍鱼  
braised whole 2-head abalone

深井烧鹅  
roast hong kong style goose

清蒸黄皮野生笋壳  
steamed 'soon hock' with superior soy sauce

鱼赐卤肉油渣捞粗面  
golden noodles with stewed meat & pork lard cracker

雪山杨枝甘露  
chilled mango cream with sago & ice cream

莲蓉天鹅酥  
lotus paste swan puff

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